In Suite Dining
Welcome to Las Vegas!

I’d like to invite you to relax and enjoy the luxury of dining in the comfort and privacy of your own room.

The menu tells the story of quality. It brings our vision of attention to detail and masterfully prepared items to your room. Using produce and regional items from local farms, we feature seasonal specialties inspired by the kitchen.

Value is just as important to us. This menu provides you with a restaurant style experience, allowing you to select your favorites “a la carte.”

Whether you decide on a few delicious appetizers or a full dinner, our goal is to enhance your visit and add to your overall hotel experience.

I look forward to cooking for you.

Executive Chef
Sydney L. Jones
MORNING BEVERAGE MENU
(Available 6AM - 11AM)

DAIRY
Milk glass 4 / carafe 11
Whole, 2%, Skim, Soy, Almond
Chocolate Milk glass 5 / carafe 12

JUICE
Fresh Squeezed Juices glass 8 / carafe 23
Orange, Grapefruit
100% Natural Juice glass 7 / carafe 20
Apple, Cranberry, Pineapple, Tomato

WATER
Still (large) 9
Sparkling (large) 9

COFFEE & TEA
Fresh Brewed Roasted Coffee 8
Serves 3 cups
Tea Service 8
Serves 3 cups
Please Ask Order Taker About Selections of Teas

SPECIALTY COFFEES
Café Latte 6
Cappuccino 6
Café Mocha 7
Espresso 5
Additional Flavor 1
Hazelnut, Caramel, Irish Cream, Vanilla

BREAKFAST SMOOTHIES
Berry Blast 7
Strawberry & Raspberry Purée, Fresh Blueberries and Non-fat Yogurt
Tropical Fruit 7
Mango & Banana Purée, Pineapple Juice, Honey and Non-fat Yogurt
Peach Delight 7
Peach & Banana Purée, Strawberries, Orange Juice and Non-fat Yogurt
Add Protein Powder to Any Smoothie 2

RECOVERY BEVERAGES
Morning Spirits 11
Bloody Mary
Vodka, Tomato Juice and our Special Blend of Herbs and Spices
Mimosa
Champagne and Fresh Squeezed Orange Juice
Ruby Red Greyhound
Vodka and Fresh Ruby Red Grapefruit Juice
Morning Screwdriver
Vodka and Fresh Squeezed Orange Juice
Energizers 9
Red Bull, Red Bull Sugar Free

CHAMPAGNE / SPARKLING WINE
Trump, Blanc de Blanc 75
Louis Roederer, France 90
Moët & Chandon, Extra Dry Imperial, France 145
Moët & Chandon, Rosé, France 154
Perrier Jouet Champagne, France 350
Dom Perignon Champagne, France Market Price

A $4.00 in-suite dining charge plus 18% gratuity and applicable sales tax will be added to your check. Must be 21 years of age to order alcohol. All items in this menu are cooked to order.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions.
MORNING MENU  
(Available 6AM - 11AM)

FROM THE BAKESHOP
Butter Croissant  5 each  
Chocolate Croissant  5 each  
Assorted Seasonal Daily Baked Muffins  5 each  
Assorted Seasonal Daily Baked Danishes  5 each  
Assorted Bagels  5 each  
Please Ask Order Taker About Selections of Bagels  
Served with Cream Cheese, Butter & Seasonal Jams  
Toast  3  
Please Ask Order Taker About Selections of Bread  
Served with Honey, Sweet Cream Butter & Jams

FRUITS AND GRAINS
Assorted Sliced Melon and Berries  16  
Seasonal Mixed Berries with Whipped Cream  14  
Whole Fruit Selection  2 each  
Apple, Banana, Orange  
Yogurt  
French Vanilla Low-Fat  5  
Greek Fat-Free  5  
Add Seasonal Mixed Berries  6  
House Made Granola Berry Parfait  14  
Honey Yogurt, Seasonal Fresh Berries  
Assorted Cereals  7  
Add Sliced Banana  2  
Hot Irish Oatmeal  9  
Golden Raisins, Brown Sugar, Choice of Milk

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EGGS AND MORE
* All American  17
Two Eggs Any Style
Choice of Applewood Smoked Bacon, Turkey Bacon, Country Sausage,
Chicken Apple Sausage, or Black Forest Ham
Hash Browns and Choice of Toast
*Three Egg Omelet  17
With Choice of Four Items: Ham, Bacon, Chorizo, Cheddar, Swiss, Goat Cheese,
Mozzarella, Onions, Peppers, Tomato, Mushrooms, Spinach, Asparagus,
Hash Browns and Choice of Toast
Each additional Item $0.75
* Breakfast Sandwich  15
Country Scrambled Eggs with Potatoes and Hollandaise
Choice of Bread – Please Ask Order Taker About Selection of Bread
Choice of Meat – Black Forest Ham, Bacon, Sausage
Choice of Cheese – Cheddar, Swiss, Pepper Jack, American
Breakfast Burrito  14
Scrambled Egg, Local Chorizo, Blistered Peppers & Onions,
Pepper Jack Cheese, Black Beans and Ranchero Sauce
Served with Potatoes
* Meat Lovers  17
Two Eggs Any Style, Ham, Bacon, Sausage, Blistered Peppers & Onions, Hash
Browns and Choice of Toast
Corned Beef Hash and Eggs  17
Corned Beef Brisket, Two Eggs Any Style, Caramelized Onions,
Roasted Potatoes and Choice of Toast
* Steak and Eggs  26
6 oz Blackened Angus Flat Iron Steak, Two Eggs Any Style, Hash Browns and Choice of Toast
* Eggs Benedict
Classic  18
Poached Eggs, English Muffin, Canadian Bacon, Hash Browns,
& Hollandaise Sauce
Smoked Salmon  19
Poached Eggs, English Muffin, Cold Smoked Alaskan Salmon, Hash Browns,
& Hollandaise Sauce
Florentine  17
Poached Eggs, English Muffin, Organic Spinach, Blistered Tomato, Hash Browns,
& Hollandaise Sauce
FROM THE GRIDDLE
Served with Butter and Maple Syrup
Cast Iron Belgian Waffles  15
Served with Brandy-Macerated Strawberries, Vanilla-Whipped Cream
Fluffy Buttermilk Pancakes  15
Add Dark Chocolate Chips, Banana, Blueberries or Pecans  2
Brioche French Toast  15
Brioche Bread, Wild Berry Spoon Jam
BREAKFAST SIDES
Grilled Black Forest Ham  8
Applewood Smoked Bacon or Turkey Bacon  8
Chicken Apple or Pork Sausage  8
Corned Beef Hash  8
Crispy Hash Browns  8
*One Egg Any Style  5
Cottage Cheese  5
* 6 oz Blackened Angus Flat Iron Steak  17
KIDS’ SELECTIONS
Cold Cereal Selection with Fresh Fruit  8
Oatmeal with Brown Sugar and Fresh Fruit  8
*Two Eggs Any Style with Bacon or Sausage  8
Silver Dollar Pancakes with Blueberries, Choice of Bacon or Sausage  8
ALL-DAY MENU
(Available 11AM - 11PM)

APPETIZERS
Artisanal Charcuterie  20
With Seasonal Accompaniments
Artisanal Cheese Selection  25
With Seasonal Compotes and Accompaniments
Spiced Tortilla Chips  12
Fire Roasted Salsa, House Made Guacamole
Crispy Buffalo Style Chicken Wings  13
Celery Sticks, Creamy Ranch or Blue Cheese Dressing
Melting Cheese Quesadilla  12
Fire Roasted Salsa, Creamy Sour Cream, House Made Guacamole
Add Grilled Chicken or Marinated Grilled Steak  6
Hummus Platter  14
Garlic Grilled Pita Bread, Carrots, Celery, Ligurian Extra Virgin Olive Oil, Paprika

SOUPS
Served with Crackers
Garden Vegetable Minestrone  8
Basil Pesto, Orecchiette Pasta
8-Hour Chicken Noodle Soup  10
Rich Chicken Broth, Celery, Carrots, Roasted Chicken

ENTRÉE SALADS
Crackers or Rolls Served Upon Request
Add Grilled Chicken or Roasted Shrimp  6
Caesar  16
House Made Croutons, Asiago Cheese, Caesar Dressing
Cobb  14
Hydroponic Bibb Lettuce, Hass Avocado, Blue Cheese, Grilled Chicken Breast, Applewood Smoked Bacon, Teardrop Tomatoes, Blue Cheese Dressing
Southwest  14
Chopped Iceberg, Black Beans, Fire Roasted Corn, Blistered Peppers, Shredded Jack Cheese, Green Onion, Crisp Tortilla Strips, Poblano Ranch Dressing
Caprese  14
Organic Arugula, Marinated Vine Ripe Tomatoes, Pesto Marinated Buffalo Mozzarella, Basil, 2-Year Aged Balsamico

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**OVEN BAKED PIZZAS**
- Margherita 16  
  *Melting Mozzarella, Garden Basil, Tomato*
- BBQ Chicken 17  
  *Smoked Gouda, Smoked Tomato Sauce, Crispy Tortillas, Cilantro*
- Mediterranean 19  
  *Pesto Marinated Prawns, Caramelized Onion Spread, Confit Tomato, Goat Cheese, Spinach*
- Meat Lovers 19  
  *Spicy Marinara, Local Chorizo, Fennel Sausage, Pepperoni, Applewood Smoked Bacon, Queso Fresco*

**SANDWICHES**
*Served with Choice of Garlic-Parmesan Fries, Chips or Side Salad*
- Club Sandwich 17  
  *Roasted Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise*
- Veggie Wrap 13  
  *Marinated Vegetables, Piquillo Peppers, Arugula, Hummus Spread*  
  *Add tofu* 2
- New York Reuben Sandwich 17  
  *Corned Beef, Swiss Cheese, Grilled Rye, Sauerkraut, Creamy Thousand Island*
- Grilled Chicken Sandwich 18  
  *Tomato, Mozzarella, Field Greens, Ciabatta Bread, Basil Mayonnaise*

*Angus Burger 19  
  *Choice of Half Pound Certified Angus Beef, or Turkey Burger*  
  *Choice of Cheese, Lettuce, Tomato, Onion*  
  *Add Applewood Smoked Bacon or Roasted Mushrooms* 2

**SIDES**
- Asparagus, Lemon Oil, Herbs 8  
- Sautéed Organic Spinach, Caramelized Onion 8  
- Crispy Onion Rings, Chipotle Mayonnaise 8  
- Creamy Elbow Macaroni & Cheese, Herb Gratin 8  
- Roasted Mushrooms, Garlic, Parsley 8  
- Crispy Garlic Parmesan French Fries 8

**ENTRÉES**
*6 oz Filet Mignon 38  
  *USDA Prime Beef, Truffle Whipped Potatoes, Caramelized Onion Jus*
- Create Your Own Pasta – Linguini, Penne 18  
  *Bolognese, Basil Pesto, Creamy Parmesan, Pomodoro*  
  *Add Grilled Chicken or Roasted Shrimp* 6
*Roasted Atlantic Salmon 26  
  *Herb Roasted Fingerlings, Spinach, Confit Tomatoes, Meyer Lemon Butter Sauce*  
  *Chicken Fingers & Fries* 18

**DESSERTS**
- New York Cheese Cake 8  
- House Made Berry Compote
- Chocolate Mousse Cake 8  
  *Triple Layered with Dark Chocolate Filling*
- Ice Cream Sundae 8  
  *3 Scoops Vanilla Ice Cream, Chopped Nuts, Oreo Cookie Crumble,*  
  *Chocolate Sauce and Whipped Cream*

**KIDS’ SELECTIONS**
- Linguini, Parmesan Cheese & Butter 8  
- All Beef Hot Dog, Potato Chips 8  
- Peanut Butter and Grape Jelly Sandwich, Sliced Bananas 8  
- Grilled Cheese, Potato Chips 10  
- Chicken Tenders (Crispy or Grilled), French Fries, Honey Mustard 10
OVERNIGHT MENU
(Available 11PM - 6AM)

LATE NIGHT SNACKS
Crispy Onion Rings, Chipotle Mayonnaise 8
Creamy Elbow Macaroni & Cheese, Herb Gratin 8
Crispy Garlic Parmesan French Fries 8
Chicken Fingers & Fries 18
Melting Cheese Quesadilla 12
Fire Roasted Salsa, Creamy Sour Cream, House Made Guacamole
Add Grilled Chicken or Marinated Grilled Steak 6
Crispy Buffalo Style Chicken Wings 13
Crispy Ranch or Blue Cheese Dressing

SOUP & SALAD
Crackers or Rolls Served Upon Request
8-Hour Chicken Noodle Soup 10
Rich Chicken Broth, Celery, Carrots, Roasted Chicken
Caesar 16
House Made Croutons, Asiago Cheese, Caesar Dressing
Add Grilled Chicken or Roasted Shrimp 6

OVEN BAKED PIZZAS
Margherita 16
Melting Mozzarella, Garden Basil, Tomato
Meat Lovers 19
Spicy Marinara, Local Chorizo, Fennel Sausage, Pepperoni, Applewood Smoked Bacon, Queso Fresco

SANDWICHES
Served with Choice of Garlic-Parmesan Fries, Chips, or Side Salad
Club Sandwich 17
Roasted Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise

*Angus Burger 19
Choice of Half Pound Certified Angus Beef, or Turkey
Burger Choice of Cheese, Lettuce, Tomato, Onion
Add Applewood Smoked Bacon or Roasted Mushrooms 2

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IN-ROOM BEVERAGE MENU
(Available 24 Hours)

SPIRITS

_Spirits by the Glass – On the Rocks with Your Choice of Garnish and Mixer_

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<td><strong>VODKA</strong></td>
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<td>Smirnoff</td>
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<td>Svedka</td>
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<td>Tito’s</td>
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<td>Ketel One</td>
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<td>Belvedere</td>
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<td><strong>GIN</strong></td>
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<tr>
<td>Tanqueray</td>
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<tr>
<td>Bombay Sapphire</td>
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<tr>
<td>Hendrick’s</td>
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<tr>
<td><strong>RUM</strong></td>
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<td>Malibu</td>
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<td>Captain Morgan</td>
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<td>Bacardi Superior</td>
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<tr>
<td>Bacardi Gold</td>
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<tr>
<td><strong>WHISKEY &amp; BOURBON</strong></td>
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<td>Jim Beam</td>
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<td>Jack Daniel’s</td>
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<tr>
<td>Makers Mark</td>
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<td><strong>SINGLE MALT SCOTCH</strong></td>
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<tr>
<td>Glenfiddich 12 yr</td>
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<tr>
<td>Glenfiddich 18 yr</td>
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<td><strong>TEQUILA</strong></td>
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<td>Jose Cuervo Tradicional Silver</td>
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<td>Jose Cuervo Tradicional Reposado</td>
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<td>Casadores Blanco</td>
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<tr>
<td>1800 Gold</td>
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**BOTTLE SERVICE**

Limes, Lemons and Oranges (Olives Available upon Request)
Two Mixers (Coke, Diet Coke, Sprite, Tonic Water, Cranberry Juice, and Orange Juice)

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IN-ROOM BEVERAGE MENU

(Available 24 Hours)

SOFT DRINKS & MIXERS
Coke, Diet Coke, Sprite, Ginger Ale,
Club Soda, Tonic 5

Juices 8
Cranberry Juice, Fresh Squeezed Orange Juice

Energizers 9
Red Bull, Red Bull Sugar Free

WATER
Still (large) 9
Sparkling (large) 9

BEER - DOMESTIC
Coors Light, Golden, Colorado 7
Miller Lite, Milwaukee, Wisconsin 7
Bud Light, St. Louis, Missouri 7

BEER - IMPORTED
Heineken, Netherlands 8
Stella Artois, Belgium 8
Corona, Mexico 8

BEER - CRAFT
Blue Moon, Golden, Colorado 9
Sierra Nevada Pale Ale, Chico, California 9
Ballast Point IPA, San Diego, California 9

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## RED WINES

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<tr>
<th></th>
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<tbody>
<tr>
<td>Penfolds, Shiraz, Australia</td>
<td>14</td>
<td>51</td>
</tr>
<tr>
<td>Austerity, Cabernet Sauvignon, California</td>
<td>12</td>
<td>42</td>
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<tr>
<td>Genesis, Cabernet Sauvignon, Washington</td>
<td>16</td>
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<tr>
<td>Hogue, Merlot, Washington</td>
<td>12</td>
<td>29</td>
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<tr>
<td>OZV, Zinfandel, California</td>
<td>12</td>
<td>39</td>
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<tr>
<td>Acrobat, Pinot Noir, Oregon</td>
<td>16</td>
<td>61</td>
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<tr>
<td>Lost Angel, Pinot Noir, California</td>
<td>12</td>
<td>27</td>
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<tr>
<td>Chateau Mont Redon, Red Blend, France</td>
<td>14</td>
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## TRUMP WINES

### Sparkling

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<tr>
<td>Trump, Blanc de Blanc</td>
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<td>Trump, Rose</td>
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### White

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<tr>
<td>Trump, Sauvignon Blanc</td>
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<tr>
<td>Trump, Rose</td>
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### Red

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<td>Trump, Meritage</td>
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## WHITE WINES

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<tbody>
<tr>
<td>Infamous Goose, Sauvignon Blanc, New Zealand</td>
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<tr>
<td>Layer Cake, Chardonnay, California</td>
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<tr>
<td>Chamisal, Chardonnay, California</td>
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<td>Acrobat, Pinot Gris, Oregon</td>
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<td>Caposaldo, Pinot Grigio, Italy</td>
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<tr>
<td>Gunderloch, Riesling, Germany</td>
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## CHAMPAGNE / SPARKLING WINE

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<tr>
<td>La Marcca, Prosecco, Italy</td>
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<tr>
<td>Louis Roederer, France</td>
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<td>Moët &amp; Chandon, Extra Dry Imperial, France</td>
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<td>Moët &amp; Chandon, Rosé, France</td>
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<td>Veuve Clicquot, France</td>
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<td>Perrier Jouet Champagne, France</td>
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<td>Dom Perignon Champagne, France</td>
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<tr>
<td>Louis Roederer Cristal Champagne, France</td>
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Delicious, healthful and customized to your taste, Nourish, our in-room dining program, furnishes the fuel for a rewarding and luxurious stay. Our talented culinary team caters to your personal nutritional needs and preferences with sophisticated and flavorful vegan, gluten-free and organic selections. Healthy Kids items engage young palates with tasty and wholesome treats at every meal. Each menu item lists nutritionist-certified values for everything from calories to carbohydrates, protein, fat, sugar and salt, providing all the nutritional information you need to make the right dining choices for you.

Our Organic Commitment.
We proudly partner with organic-certifying company USDA Organic, with whom our culinary team has developed a selection of menu items made with USDA-certified organic ingredients, all locally sourced and delivered fresh daily.

**BREAKFAST**

**VEGAN**

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<tr>
<th>Item</th>
<th>Calories</th>
<th>Sugars</th>
<th>Carbohydrates</th>
<th>Fat</th>
<th>Protein</th>
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<td>Tofu Scramble with Garden Vegetables</td>
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<td>GLUTEN FREE</td>
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<td>* Spinach and Mushroom Egg White Scramble</td>
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<td>Bowl of Mixed Berries</td>
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**ALL DAY DINING**

**VEGAN**

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<th>Item</th>
<th>Calories</th>
<th>Sugars</th>
<th>Carbohydrates</th>
<th>Fat</th>
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<td>GLUTEN FREE</td>
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<td>Caprese Salad</td>
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<tr>
<td>Chopped Iceberg Salad</td>
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<td>ORGANIC</td>
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<td>Forest Mushroom Risotto</td>
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<tr>
<td>*Roasted Atlantic Salmon</td>
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*A $4.00 in-suite dining charge plus 10% gratuity and applicable sales tax will be added to your check.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. All items in this menu are cooked to order.*
### HEALTHY KIDS

#### BREAKFAST
- **Assorted Sliced Melon and Berries** 16 calories 104, sugars 21, carbohydrates 27, fat 0, protein 2, sodium 23
- **Spinach, Mushroom and Egg White Scramble** 12 calories 259, sugars 7, carbohydrates 54, fat 2, protein 20, sodium 460

#### SNACKS & STARTERS
- **Caprese Salad** 18 calories 209, sugars 16, carbohydrates 18, fat 1, protein 10, sodium 475
- **Trio of Tomato Bruschetta** 12 calories 133, sugars 4, carbohydrates 23, fat 1, protein 3, sodium 123
- **Chicken Noodle Soup** 10 calories 359, sugars 5, carbohydrates 46, fat 5, protein 30, sodium 370

#### ALL-DAY DINING
- **Chopped Iceberg Salad** 14 calories 346, sugars 4, carbohydrates 14, fat 16, protein 43, sodium 573
- ***Roasted Atlantic Salmon** 32 calories 349, sugars 5, carbohydrates 29, fat 14, protein 29, sodium 635

### DESSERT

#### VEGAN
- **Dish of Sorbet Garnished with Fresh Mint** 8 calories 140, sugars 27, carbohydrates 30, fat 0, protein 0, sodium 20

#### GLUTEN FREE
- **Bowl of Strawberries** 8 served with reduced balsamic glaze calories 42, sugars 5, carbohydrates 9, fat 0, protein 1, sodium 0

#### ORGANIC
- **Assorted Sliced Melon and Berries with Mint** 16 calories 104, sugars 21, carbohydrates 27, fat 0, protein 2, sodium 23

#### Express Continental 16
- house-selected pastries, whole fruit served with a choice of all-natural juice and choice of coffee or tea